

## TUV Staff Highlight



Dee Lariviere recently joined TUV USA, Inc. as an Administrative Assistant for the Food Safety Division.

Dee has worked in varying positions within the telecommunication and manufacturing industries. Her professional experiences include: Buyer, Purchasing Coordinator, Inventory Manager, Inventory Control, Quality Control Inspector, Safety Inspection Auditor, Export Administrator, and Administrative Assistant.

Currently, Dee is in the process of completing her Associates Degree with an emphasis on Business Administration and Management.

# Summary of FDA Guidance and Resources for FSMA Compliance

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*By Dee Lariviere and Lori Carlson*

Still wondering what the FDA expects from your operation to achieve compliance with Food Safety Modernization Act (FSMA) regulation? TUV USA is here to point you to some helpful guidance documents and websites that highlight industry resources, best practices and solutions for identifying and implementing effective controls.

Are you a food manufacturing or importer struggling with hazard analysis requirements of the Preventive Controls or Foreign Supplier Verification Program (FSVP) rules? Visit [FDA's draft guidance](#) on *Conducting a Hazard Analysis* (Ch. 2) or *Potential Hazards Associated with the Manufacturing, Processing, Packing, and Holding of Human Food* (Ch. 3) for an in depth understanding of how to ensure your hazard analysis is thorough and accurate.

The FDA's *Hazard Analysis and Risk-Based Preventive Controls: Draft Guidance for the Industry* is a document still in development with five chapters complete. This document is planned as an extensive compilation of FDA's recommendations for developing and implementing food safety practices, which are consistent with the regulation.

The currently available chapters on hazard analysis may well serve those companies regulated by the Preventive Controls rule—and those at its periphery—still developing their food safety plans and working to identify significant hazards within their supply chain and operation. The agency expects to complete the remaining nine chapters by early 2018.

Additional agency-related resources include the Food Safety Preventive Controls Alliance (FSPCA) [Resources](#) page available from the Alliance website. Not only is the FSPCA website the authoritative source for training on the Preventive Controls, FSVP and Intentional Adulteration rules, but it also boasts helpful resources aimed at FSMA

compliance.

This includes a web-based [Resources by Chapter](#) tool, which is a supplement to the Preventive Controls for Human Food (PCHF) course. PCHF Resources by Chapter presents external web links to FDA, USDA, World Health Organization (WHO), Center for Disease Control (CDC), trade association, and other valuable industry resources related to identifying food hazards and implementing effective controls.

And lastly, are you working through a vulnerability assessment and food defense mitigation plan for compliance with the Intentional Adulteration (IA) rule? FSPCA has you covered on that front as well with a series of hour long training webinars. FSPCA's [Intentional Adulteration webinars](#) provide businesses guidance on interpreting IA rule requirements as well as training on conducting a vulnerability assessment and developing appropriate mitigation strategies. The first webinar in the series was recently presented on June 20, 2017 and focused on methods for conducting a vulnerability assessment. A recording of the webinar is freely available from the link above. Follow-up webinars in the series to discuss developing and implementing mitigation strategies are planned for August and October, 2017.

### [About TUV USA, Inc.](#)

TUV USA, Inc. is an ISO accredited certification body offering food safety certification against the BRC, SQF, FSSC 22000, IFS, and GLOBALG.A.P. standards. TUV USA, Inc. has experienced and highly competent auditors in all categories of the BRC Food Safety Standard and SQF Code and additionally certifies against the BRC Global Standards for Packaging and Packaging Materials, Storage and Distribution, Agents and Brokers, and Consumer Products. [Contact us](#) for more information about our food safety services and FSMA training courses. [Click here](#) to subscribe to our monthly newsletter.

### **About the Author**

Lori Carlson is an independent technical writer, trainer and consultant for the food and beverage industry with a background in food safety management systems, GFSI benchmarked schemes and regulatory compliance.